STRAWBERRY CARAMEL MOUSSE

OVERVIEW

15-031

INGREDIENTS

Group Cake

Ingredient	KG	%
PETTINA CHOCOLATE SPONGE MIX	0.250	100.00
Eggs	0.150	60.00
Water	0.083	33.33
Butter (melted)	0.018	7.32
Total Weight: 0.502		

Group Strawberry disk

Ingredient	KG	%
BAKELS LES FRUITS 50% STRAWBERRY	0.200	-
Water	0.040	-
BAKELS SAPHIRE NEUTRAL	0.120	-
Total Weight: 0.360		

Group Filling

Ingredient	KG	%
BAKELS CARAMEL CREAM	0.150	-
Total Weight: 0.150		

Group Mousse

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.125	-
Cold water	0.125	-
Gelatin Sheet	0.004	-
BAKELS ALKALIZED COCOA POWDER	0.010	-
Total Weight: 0.264		

Group Topping

Ingredient	KG	%
BAKELS DIAMOND GLAZE CHOCOLATE	0.100	-
BAKELS DIAMOND GLAZE SILVER	0.050	-
Total Weight: 0.150		

Yield: 1 x 7" round cake

METHOD

How to do it:

Cake:

DISPLAY CONDITIONS

Chilled

CATEGORY

Mousses

1. Combine all ingredients except butter in a mixing bowl.
2. Mix with a wire whisk on high speed for 8 minutes.
3. Fold in melted butter.
4. Deposit batter in a jelly roll pan.
5. Bake at 180°C for 20-25 minutes.
6. Cut the cake using a 7" ring mold.

Strawberry Disk:

1. Boil Saphire Neutral and water.
2. Remove from heat and add Les Fruits Strawberry.
3. Pour into a 7" ring mold. Freeze until solid.

Mousse:

1. Soak gelatin sheets in ice water. Leave it as is until needed.
2. Combine Whip Brite and cold water in a mixing bowl. Whisk on high speed for 5 minutes.
3. Squeeze out the excess water from the gelatin sheets and add them to the whipped mixture.
4. Add Bakels Alkalized Cocoa Powder and mix on low speed until homogeneous.

Assembly:

1. Put the sponge cake inside a 7" ring mold.
2. Place the strawberry disk on top.
3. Pipe Caramel Cream on top of the strawberry disk.
4. Pipe the mousse until the ring mold is full.
5. Combine Diamond Glaze Chocolate and Diamond Glaze Silver and use this mixture to glaze the top of the cake.